

CO₂Sustain[®]

**Increase the
fizziness of
Lemonade**

Objectives

- To increase the fizziness of lemonade whilst using less CO₂



Sample Preparation

- Lemonade without **CO₂Sustain**[®] were re-carbonated on an Armfield carbonator to 8g/l (sample A)
- Lemonade with 0.2g/l **CO₂Sustain**[®] were re-carbonated on an Armfield carbonator to 7.5g/l (sample B)
- Samples were filled into glass bottles and refrigerated overnight





A sensory panel of **8 participants** completed a blind taste test asking:

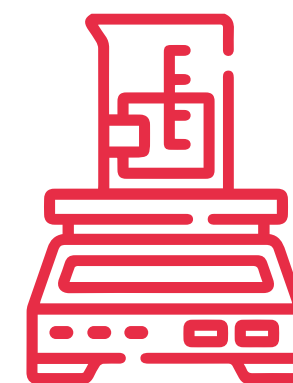
How would you describe the CO₂Sustain[®] sample?

- A. Less fizzy than sample B (blank)
- B. More fizzy than sample B
- C. No difference

Test Methods



The participants drank directly from the bottle. The bottles were then tested for carbon dioxide loss on pouring.



The 275ml sample bottle was poured gently into a glass vessel on an analytical balance.

The weight of CO₂ lost was recorded over a 30 minute period.

Sensory Experience

8

All 8 people recorded the sample of CO₂Sustain® as being fizzier

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None of the panel recorded no difference



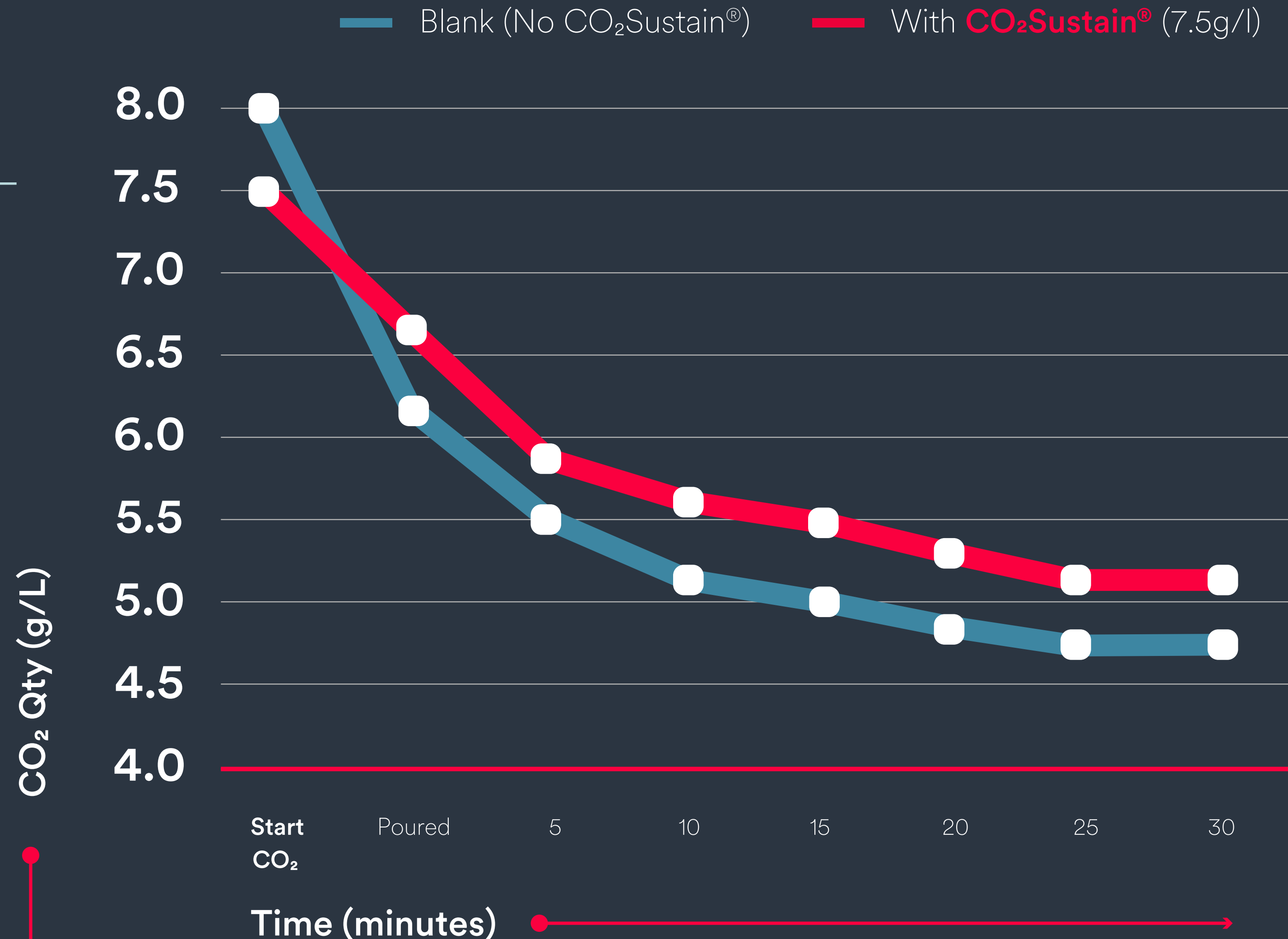
Results

The graph shows that the sample with **CO₂Sustain[®]** retained CO₂ more when poured.

At the point of pouring, the sample without **CO₂Sustain[®]** dropped to 6.2g whereas the drink with **CO₂Sustain[®]** only dropped to 6.4g.

The final level of carbon dioxide retained after 30 minutes was 0.5g extra with **CO₂Sustain[®]** (11%).

CO₂ Retention on Pouring



Our Conclusion

Lemonade Carbonation Test



The addition of CO₂Sustain® allows the Lemonade to be carbonated at a lower level whilst still giving the consumer a fizzier experience over 30 minutes.



Thank you.

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